## II. LISTING OF THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

*Claims:*

1. (Withdrawn) A process for making low ester pectin comprising the steps of: obtaining a starting pectin material, contacting the starting pectin material with a bio-catalyst capable of de-esterifying the starting pectin material, permitting the bio-catalyst to de-esterify the starting pectin material to produce a de-esterified pectin, and further de-esterifying said de-esterified pectin by contacting the de-esterified pectin with an acid or an alkali capable of de-esterifying and permitting the acid or alkali to further de-esterify said de-esterified pectin to produce a low ester pectin, wherein the de-esterified pectin under or after said further de-esterification optionally is amidated by contacting said de-esterified pectin with ammonia.

2. (Withdrawn) The process according to claim 1 wherein the bio-catalyst is permitted to de-esterify the starting pectin material to a degree of esterification below 60% before further de-esterifying said de-esterified pectin.

3. (Withdrawn) The process according to claim 1 wherein the bio-catalyst is permitted to de-esterify the starting pectin material to a degree of esterification between 60% and 30% before further de-esterifying said de-esterified pectin.

4. (Withdrawn) The process according to claim 1 wherein the bio-catalyst is permitted to de-esterify the starting pectin material to a degree of esterification between 45% and 30% before further de-esterifying said de-esterified pectin.

5. (Withdrawn) The process according to claim 1 wherein the bio-catalyst is permitted to de-esterify the starting pectin material to a degree of esterification between 45% and 40% before further de-esterifying said de-esterified pectin.

6. (Withdrawn) The process according to claim 1 wherein the bio-catalyst is permitted to de-esterify the starting pectin material to a degree of esterification of 42% before further de-esterifying said de-esterified pectin.

7. (Withdrawn) The process according to claim 1 characterized in that the bio-catalyst is selected from the group comprising pectin methyl esterase (E.C. 3.1.1.11).

8. (Withdrawn) The process according to claim 7 characterized in that the pectin methyl esterase (E.C.3.1.1.11) de-esterifies in a random way.

9. (Withdrawn) The process according to claim 7 characterized in that the pectin methyl esterase (E.C.3.1.1.11) de-esterifies in a block-wise way.

10. (Withdrawn) The process according to claims 1, wherein the biocatalyst de-esterified pectin material is further de-esterified with an acid and subsequently amidated by contacting said de-esterified pectin with ammonia.

11. (Withdrawn) The process according to claims 1, characterized in that the biocatalyst de-esterified pectin is further de-esterified by contacting the de-esterified pectin with ammonia and permitting the ammonia to further de-esterify said de-esterified pectin to produce an amidated pectin.

12. (Previously presented) An amidated pectin obtainable from a process according to claim 10, characterized by having a ratio, $R_2$, of intrinsic viscosity of the starting de-esterified pectin to the intrinsic viscosity of the amidated pectin ranging from 1.01 to 1.25.

13. (Original) The amidated pectin according to claim 12, characterized by having a ratio, $R_2$, of intrinsic viscosity of the starting de-esterified pectin to the intrinsic viscosity of the amidated pectin ranging from 1.03 to 1.18

14. (Original) The amidated pectin according to claim 12, characterised by having a ratio, $R_2$, of intrinsic viscosity of the starting de-esterified pectin to the intrinsic viscosity of the amidated pectin ranging from 1.04 to 1.15.

15. (Original) The amidated pectin according to claim 12 characterized by having a degree of esterification of 30% or less and a degree of amidation of 18% or less.

16. (Original) The amidated pectin according to claim 12, characterized by having a degree of esterification of 10-20% and a degree of amidation of 10-20%.

17. (Original) The amidated pectin according to claim 12, characterized by having a degree of esterification of 12-18% and a degree of amidation of 5-30%.

18. (Original) The amidated pectin obtainable from a process according to claims 1, characterized by displaying a Mark-Houwink factor, “a”, above 0.8.

19. (Previously presented) The amidated pectin obtainable from a process according to claims 1, characterized by displaying a Mark-Houwink factor, "a", in the range 0.8-1.0.

20. (Previously presented) The amidated pectin obtainable from a process according to claims 1, characterized by displaying a Mark-Houwink factor, "a", in the range 0.85-0.95.

21. (Previously presented) The use of an amidated pectin according to claims 12 in foodstuffs.

22. (Previously presented) The use of an amidated pectin according to claims 12 in jams and jellies.

23. (Previously presented) The use of an amidated pectin according to claims 12 in dairy products.

24. (Previously presented) The use of an amidated pectin according to claims 12 in pharmaceutical products.

25. (Previously presented) The use of an amidated pectin according to claims 12 in personal care products.

26. (Previously presented) The use of an amidated pectin according to claims 12 in household products.